

## ABSTRAK

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TEKNIK PENCUCIAN DAN JUMLAH KUMAN PERALATAN MINUM DI WARUNG KOPI KELURAHAN SEMOLOWARU KOTA SURABAYA TAHUN 2025

1× + 97 Halaman + 10 Tabel + 7 Lampiran

Warung kopi menjadi tempat yang sering dikunjungi oleh masyarakat dari berbagai kalangan. Peralatan minum yang digunakan dapat berpotensi menjadi media penularan penyakit apabila teknik pencuciannya tidak memenuhi standar kebersihan. Penelitian ini bertujuan untuk menilai teknik pencucian peralatan minum, menilai fasilitas sanitasi, menilai personal hygiene penjamah, dan menganalisis jumlah kuman pada peralatan minum di warung kopi Kelurahan Semolawaru.

Penelitian ini menggunakan metode deskriptif dengan pendekatan cross sectional. Peralatan yang diuji sebanyak 16 sampel gelas dari 3 warung kopi, serta sumber air bersih yang digunakan. Data dikumpulkan menggunakan lembar observasi dan analisis laboratorium dengan parameter angka lempeng total (ALT) pada peralatan minum serta pengujian total koliform kualitas air bersih.

Hasil penelitian ini menunjukkan bahwa teknik pencucian peralatan minum di ketiga warung kopi dalam kategori kurang (33%), fasilitas sanitasi (59%) dalam kategori cukup, serta personal hygiene penjamah makanan dalam kategori cukup (40%). Hasil pemeriksaan laboratorium menunjukkan 2 dari 16 sampel gelas tidak memenuhi syarat bakteriologis dengan angka kuman  $\geq 0$  CFU/swab, yaitu pada gelas 1 (34 CFU/swab), Gelas 3 (23 CFU/swab). Selain itu, kualitas air sumur yang digunakan tidak memenuhi syarat total coliform yaitu 260 CFU/100ml.

Penelitian ini menegaskan penting untuk menerapkan teknik pencucian sesuai standar, penyediaan fasilitas sanitasi yang memadai, dan peningkatan personal hygiene penjamah makanan untuk mencegah peningkatan angka kuman pada peralatan minum.

Kata kunci : Teknik pencucian, jumlah kuman, peralatan minum, warung kopi, sanitasi.

## ABSTRACT

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*CASE STUDY OF BABIES WITH MEASLES IMMUNIZATION AGAINST KIPI IN THE BANYU URIP PUSKESMAS AREA, SURABAYA CITY*

*1× + 97 Pages + 10 Tables + 7 Appendices*

*Coffee shops are frequently visited by people from all walks of life. The drinking utensils used can potentially become a medium for disease transmission if the washing techniques do not meet hygiene standards. This study aims to assess the washing techniques of drinking utensils, evaluate sanitation facilities, assess the personal hygiene of food handlers, and analyze the number of germs on drinking utensils in coffee shops in Semolowaru Village.*

*This study employs a descriptive method with a cross-sectional approach. A total of 16 glass samples from 3 coffee shops were tested, along with the source of clean water used. Data were collected using observation forms and laboratory analysis with parameters including total plate count (TPC) on drinking utensils and total coliform testing of clean water quality.*

*The results of this study showed that the washing techniques of drinking utensils in the three coffee shops were categorized as poor (33%), sanitation facilities (59%) were categorized as sufficient, and food handlers' personal hygiene was categorized as sufficient (40%). Laboratory examination results indicated that 2 out of 16 glass samples did not meet bacteriological requirements with germ counts  $\geq 0$  CFU/swab, namely glass 1 (34 CFU/swab) and glass 3 (23 CFU/swab). In addition, the quality of well water used did not meet the requirements for total coliform, which was 260 CFU/100 ml.*

*This study emphasized the importance of applying standardized washing techniques, providing adequate sanitation facilities, and improving food handlers' personal hygiene to prevent an increase in germ counts on drinking utensils.*

*Keywords : Washing techniques, bacterial count, drinking utensils, coffee shop, sanitation*